

DINING

MENU

Glorietta is all about top ingredients, impeccable service, fresh thinking and a good time. She focuses on the spirit of the food, keeping it relaxed and unfussy with fresh ingredients and minimal process. Pickles and condiments are used to create balance and contrast. Great produce is celebrated with a respect for sustainability, seasonality and the marriage of old and new.

Welcome to Glorietta xx

ANTIPASTI

Antipasto, cured meats, cheese, olives (GF)	27
Wood-fired flat bread, extra virgin olive oil (DF/V)	12
Cantabrian anchovies, sourdough, parsley & chive butter	6E
Burrata, ox tomatoes, basil oil, macadamia (GF)	24
House made four cheese arancini, truffle mayonnaise	18
Zucchini flower, black garlic ricotta, Quinby's honey	9E
Beef carpaccio, rocket, pickled mushroom, parmesan (GF)	28

PESCE

Freshly shucked oysters, champagne vinaigrette (GF/DF)	5.5 E
Kingfish crudo, yuzu, grapefruit, shiso (GF/DF)	28
Calamari fritti, citrus aioli (DF)	29.5
Grilled octopus, nduja, lentils, salsa verde (GF/DF)	26
Grilled king prawn, flying fish roe, lime dressing (GF/DF)	12E

PASTA E SECONDI

Pappardelle, lamb ragu, pecorino	38
Moreton Bay bug spaghettoni, prawn bisque	60
Rigatoni, spicy vodka sauce, ricotta, basil	34
Casarecce, wild mushrooms, pork sausage	36
200gm sirloin, mash potato, red wine jus (GF)	48
Market fish, fennel, orange, herb salad (GF/DF)	MP
Veal Cotoletta, capers, lemon, parmesan	48

CONTORNI

Charred broccolini, cashew cream (GF/DF/V)	15
Cauliflower, bechamel, fontina (GF)	15
Fries, oregano salt (GF/DF/V)	11
Cos lettuce, radicchio (GF/DF/V)	14
Pumpkin, goats cheese, sunflower seeds (GF)	16

PIZZE

MARGHERITA	24
Mozzarella, pomodoro, basil	
PROSCIUTTO	32
Pomodoro, mozzarella, prosciutto, parmesan, rocket	
BEE STING	30
Salami, Quinby's honey, pomodoro, mozzarella, basil	
SALSICCIA	28
Pork sausage, pomodoro, mozzarella, spanish onion	
VERDURE	32
Broccolini, onion, artichoke, olive, cherry tomato, stracciatella	
FUNGHI	28
Mozzarella, mushroom, thyme, broccolini, parmesan	
FONTINA	29
Leek, radicchio, fontina, pancetta	
MARINARA (DF)	30
Pomodoro, chilli, prawn, calamari	
NAPOLI	30
Pomodoro, cherry tomatoes, cantabrian anchovies, stracciatella	

Add Burrata to any pizza	8
Gluten free bases available	3

FEED ME \$95 PER PERSON

Kingfish crudo, yuzu, grapefruit, shiso (GF/DF)	
Zucchini flower, black garlic ricotta, Quinby's honey	
Wood-fired flatbread, extra virgin olive oil (DF/V)	
Burrata, ox tomatoes, basil oil, macadamia (GF)	
Pappardelle, lamb ragu or	
Rigatoni, spicy vodka sauce, ricotta, basil	
Market fish, fennel, orange, herb salad (GF/DF) or	
Veal cotoletta, capers, lemon, parmesan	
House made tiramisu	

Please notify your server of any allergy or dietary concerns.

All credit card transaction incur a 2% surcharge.

DF Dairy Free GF Gluten Free V Vegan

